

Classic Warming Traditional dishes with a nod to Nostalgia...

Toad in the hole (gfo) £8.95

Yorkshire pudding filled with maple & sesame pigs in blankets with sticky onion jam & red wine gravy

Vegan stroganoff (gfo) small £8.95 / large £18.45

Mushroom & courgettes stroganoff served with fresh bread and parsley

Seafood Chowder small £10.45 / large £22.00

Old Bay lightly spiced, sweet potato & seafood chowder packed with mussels, tiger prawns & freshwater salmon Served with a freshly baked baguette

Soup of the day (gfo) £8.45

Homemade soup served with cheese toastie

Ask your server for todays special

Classic Yorkshire Meat & Potato Pie £17.95

Shortcrust pastry filled with slow braised beef & potatoes
in a rich Hendersons gravy, with Summer House peas & carrots

Derbyshire Shepherds Pie £18.95

Slow braised, locally reared lamb with root vegetables topped with Chedder mash roasted in the oven for a crispy topped finish Served with Summer House peas & carrots

Autumn Puddings

Crème Brulee (gf) £8.50

Homemade, deep filled Crème brulee with Fresh berries and a chocolate chip cookie

Apple Crumble (vegan option available) £8.95

Caramelised Apple crumble with custard & ice cream

Black forest Chocolate Brownie (gfo) £8.95

Triple chocolate brownie with cherry compote

Vanilla ice cream, Chantilly cream & chocolate chards

Homemade Jam Rolly Polly £7.95

A school yard classic—served piping hot with lashings of custard

Poached Pears £8.95

Conference pears poached in Masala wine with Chantilly Cream and crushed meringue in a spiced honey liquor

Affogato £6.95 (gfo)

A classic Italian dessert

Madagascan Vanilla Ice Cream with espresso,
chocolate shavings & chocolate wafer rolls

Add a shot of Kahlua, Baileys or Jameson's (+£3.00)

Ice Cream Sundae- £5.75 (v) (gfo)

Three scoops of ice cream with whipped cream wafers & sauce
Any combination of

... Madagascan Vanilla ... Salted Dark Chocolate .. Strawberry ..